

## EXPORT REQUIREMENTS FOR NEW ZEALAND

### ELIGIBLE/INELIGIBLE PRODUCTS

#### A. Eligible product

1. Fresh/frozen beef and beef products
2. Frozen pork and fully cooked pork products
3. Shelf-stable canned pork products
4. Fully cooked poultry and shelf-stable canned poultry products
5. Any meat product manufactured from venison of New Zealand origin

#### B. Ineligible product

1. Fresh (unfrozen) pork and pork products
2. Fresh/frozen poultry products

### FACILITY REQUIREMENTS

Animals are to be slaughtered in official establishments and handled sanitarily.

### PROCESSING REQUIREMENTS

A. Cooked Poultry Products - At this time, the New Zealand standard for cooked chicken/turkey from the United States is cooking to a minimum core temperature of 70°C for at least 50 minutes, 80°C for 9 minutes, or 100°C for at least one minute.

B. Frozen Pork - Frozen pork products must be frozen to a core temperature of -18°C.

C. Cooked Pork Product - The New Zealand standard for cooked pork from the U.S. is cooking to a minimum core temperature of 50°C (122° F) for at least 20 minutes or at 80°C (176°F) for at least 2 minutes.

### DOCUMENTATION REQUIREMENTS

#### A. Certification Requirements

1. Cooked meat in hermetically sealed containers
  - a. The importer must provide the following information:
    - (1) name and address of the exporter,
    - (2) description of the product,
    - (3) establishment number,
    - (4) details of the cooking process, specifying the internal cooking temperature and times.

b. Manufacturer's Declaration - Every consignment of frozen pork or cooked pork products must be accompanied by a Manufacturer's Declaration which states the following:

(1) The pork is derived entirely from pigs resident in the U.S.A.; or the pork is derived entirely from pigs resident and slaughtered in Canada and exported to the United States of America for further processing. In the second instance, a certificate must be provided by the Canadian Food Inspection Agency to the manufacturer certifying that the pork described on this certificate has been produced in premises listed for the United States of America and New Zealand. Further, if the exporter exports a product to New Zealand using meat derived from Canadian pigs, then the exporter must make this certificate available to the U.S. inspector prior to that inspector providing an export document.

(2) During manufacture, the pork products have been subjected to a minimum core temperature of 50°C for at least 20 minutes or 80°C for at least 2 minutes (for cooked pork products only);

(3) The pork products have been frozen to a core temperature of -18°C (for frozen pork products only).

2. Red meat and poultry - Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness.

3. Casings - Obtain FSIS Form 9060-7 - Animal Casings Export Certificate for Countries Requesting Antemortem, Post-mortem, and Fit for Human Food Statements.

4. Product for Ship Stores or Airline - Obtain FSIS Form 9060-5, FSIS Meat and Poultry Certificate of Wholesomeness. *"For Ship Stores"* or *"For Airline Food Service"* must be added to the "Remarks" section of FSIS Form 9060-5 as applicable. All product types are eligible for Ship Stores or Airline use provided product does not enter New Zealand commerce.\*

## B. Special Statements

1. Beef and Beef Products - The following statements are to be typed in the "Remarks" section of the FSIS Form 9060-5:

*a. "The products were derived from animals which passed ante-mortem and post-mortem veterinary inspection at the time of slaughter and were processed in premises under supervision of the controlling authority and in accordance with the country's regulations."*

*b. "The products are sound and fit for human consumption."*

*c. "Foot-and-Mouth Disease and rinderpest have not occurred in the country of origin for the previous 12 months."*

*d. "The products were loaded into containers which have been cleaned and disinfected, and, after loading, were sealed with an official seal of the government authority responsible for meat inspection and hygiene."*

NOTE: The USDA seal number should be indicated in the "Remarks" section of FSIS Form 9060-5.

2. Frozen Pork - The following statements are to be typed in the "Remarks" section of

FSIS Form 9060-5 or on a USDA/FSIS letterhead certificate:

- a. "African swine fever, Foot-and-Mouth disease, hog cholera, rinderpest, and swine vesicular disease have not occurred in the United States of America during the previous 12 months."*
- b. "No case of Brucella suis has been recorded in the State of origin of the pigs during the previous 3 years."*

NOTE: FSIS veterinarians should consult the Area Veterinarian in Charge of the State of origin of the pigs from which the meat is derived in order to determine if this statement can be certified. To date, Florida, Texas and Arkansas have affected herds.

- c. "The products are sound and fit for human consumption."*
- d. "The contents of the Manufacturer's Declaration have been explained to the manufacturer. After examination of all records and documentation on which the Manufacturer's Declaration is based, and subsequent enquiry, I have no reason to doubt the veracity of the Manufacturer's Declaration."*

3. Cooked Pork Products. The following statements are to be typed in the "Remarks" section of FSIS Form 9060-5 or on a USDA/FSIS Letterhead Certificate:

- a. "African swine fever, Foot-and-Mouth disease, hog cholera, rinderpest, and swine vesicular disease have not occurred in the United States of America during the previous 12 months."*
- b. "After examination of all records and documentation on which the Manufacturer's Declaration is based, and subsequent enquiry, I have no reason to doubt the veracity of the Manufacturer's Declaration."*

#### 4. Casings

- a. Casings may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttleton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by FSIS Form 9060-7. Only those casings fit for use as sausage containers in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.
- b. Every consignment of sausage casings must be accompanied by a certificate signed by a government veterinary officer certifying that the casings are the product of the exporting country and that:

- (1) they have been handled only in a sanitary manner and were not exposed to contagion before export to New Zealand.*
- (2) no case of Foot-and-Mouth disease, swine fever (Classical and African) or swine vesicular disease has occurred in the country during the twelve months immediately prior to the shipment of the sausage casings.*
- (3) The certificate must contain the name and address of consignor and consignee*

and the name, address, and establishment number of the premises where the product was produced.

c. The shipping container does not need an official USDA seal.

d. The consignment must be inspected by a meat inspector of MAFQual prior to the release of the casings for human consumption.

5. Poultry product

a. Cooked Poultry Products

(1) Obtain FSIS Form 9060-5, which is to be signed by an FSIS veterinarian.

(2) The following statements should be typed in the "Remarks" section of FSIS Form 9060-5:

*(a) "The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under the continuous control of the United States Department of Agriculture."*

*(b) "No case of exotic Newcastle disease or avian influenza has occurred within a 10-kilometer radius from the plant supplying poultry to the processing plant in the preceding 2 months."*

*(c) "All products were cooked to an internal temperature of 70 degrees centigrade for at least 50 minutes (80°C for at least 9 minutes or 100 °C for at least one minute)."*

b. Specified Cooked Poultry Products - Import health standards have been developed for specific named products that do not comply with the cooked poultry products standards listed above.

(1) Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness.

(2) In addition to the FSIS Form 9060-5, signed by an FSIS veterinarian, obtain a preprinted USDA/FSIS Letterhead Certificate from the FSIS Technical Service Center (Sanitary/Veterinary Certificate for Cooked Poultry Exported to New Zealand from the United States).

6. Canned poultry

For shelf-stable canned poultry products, the following statement should be typed on the FSIS Form 9060-5:

*"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under continuous control of the U.S. Department of Agriculture and were cooked to an internal temperature of at least 110°C. for 20 minutes in sealed cans."*

7. Venison products, produced in the U.S. from New Zealand origin venison - The following statements are to be typed in the "Remarks" section of FSIS Form 9060-5 or on a USDA/FSIS letterhead certificate:

*a. "Foot-and-Mouth disease and rinderpest have not occurred in the U.S. during the twelve months prior to the date of manufacture of the product."*

- b. "The venison used in for manufacture of these products was transported directly from New Zealand to the U.S.A."*
- c. "The products were processed in premises under the supervision of the controlling authority and in accordance with U.S. regulations."*
- d. "The products are sound and fit for human consumption."*

## PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible to export to New Zealand.

nzrev15--02/22/2000